




DESCRIPTION

Mormoreto 2015 presents itself with an opaque, intense ruby colour and a complex nose: red fruits such as blueberry and raspberry are followed by a balanced bouquet of black jasmine tea and toasted coffee bean with a light touch of vanilla. In the mouth the wine is fresh, complex, persistent and balanced. The tannins blend well with the body resulting in a wine that is velvety on the palate. The acidic component is noteworthy and joins elegantly with the alcoholic content. Tasted January 2018.

VINIFICATION

Each variety ferments and macerates separately for 35 days in stainless steel at temperatures below 35°C (95°F), followed by 20 days of maceration on the skins. Malolactic fermentation: Immediately following initial fermentation. Maturation method: Hand-split oak barrels, partly new and partly once-used. Length of maturation 24 months in partly new and partly once-used oak barrels, followed by 6 months in the bottle.

AWARDS

- 2018  Wine Spectator : 92/100

ADDITIONAL INFORMATION

Grape variety: Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Sangiovese

Brand: Frescobaldi

Country: Italy

Region: Nipozzano

Area: Tuscany

Color: Red

Category: Wine

Flavor profile: Complex, Rich, Robust

